



A S C H E R I



GAVI DEL COMUNE DI GAVI

Grape Variety: 100% Cortese

Usual harvest time: 10th/20th September.

Fermentation: about 15 days at 18°C

Characteristics:

- pale straw yellow colour with a green nuance
- fragrant, very fresh bouquet of wild flowers and citrus fruits
- dry, pleasant, harmonic palate with a remarkable freshness
- delicate and pleasant wine of great tipicity

Serve at: 10°/12°C

Try it with: shell fish hors d'oeuvres, fish and clear soups. Excellent as aperitif.

Evolution: 2/3 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt

CANTINE ASCHERI GIACOMO

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